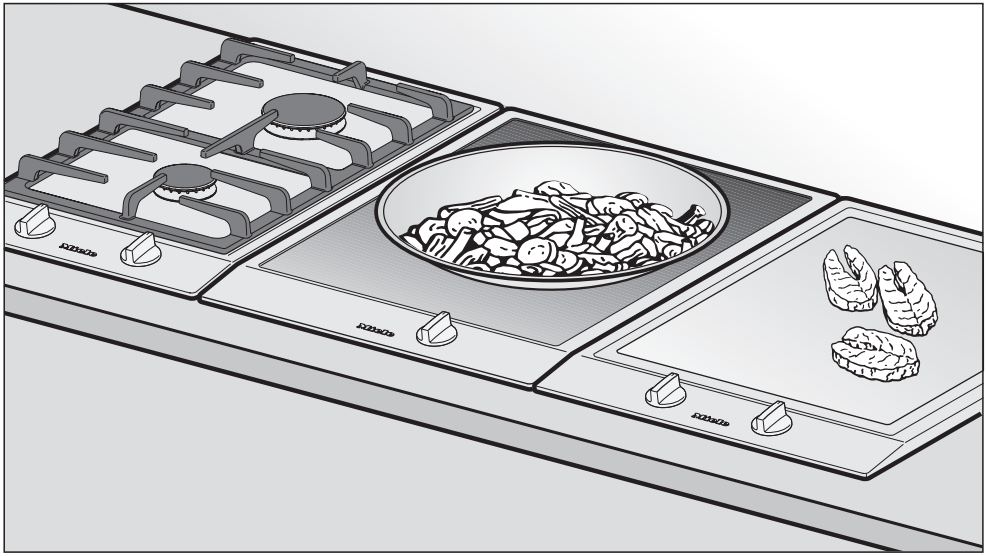
Miele

Operating and installation instructions



Induction wok
CS 1223

To avoid the risk of accidents or damage to the appliance, it is **essential** to read these instructions before it is installed and used for the first time.

en - GB

M.-Nr. 07 180 670

Contents

Guide to the appliance 4

Warning and Safety instructions 6

Caring for the environment 12

Before using for the first time 13

Induction 14
The induction principle 14
Suitable pans 15

Operation 16
Switching on and off 16
Residual heat indicator 16
Settings 17
Auto heat-up 17
Booster function 18

Safety features 19
Lock 19
Safety switch-off 20
Overheating protection 21

Cleaning and care 22

Problem solving guide 24

Optional accessories 26

Contents

Safety instructions for installation 27

Appliance and building-in dimensions 31

Preparing the worktop 32

Installation of several appliances 33

Fixing the spring clamps and spacer bars 35

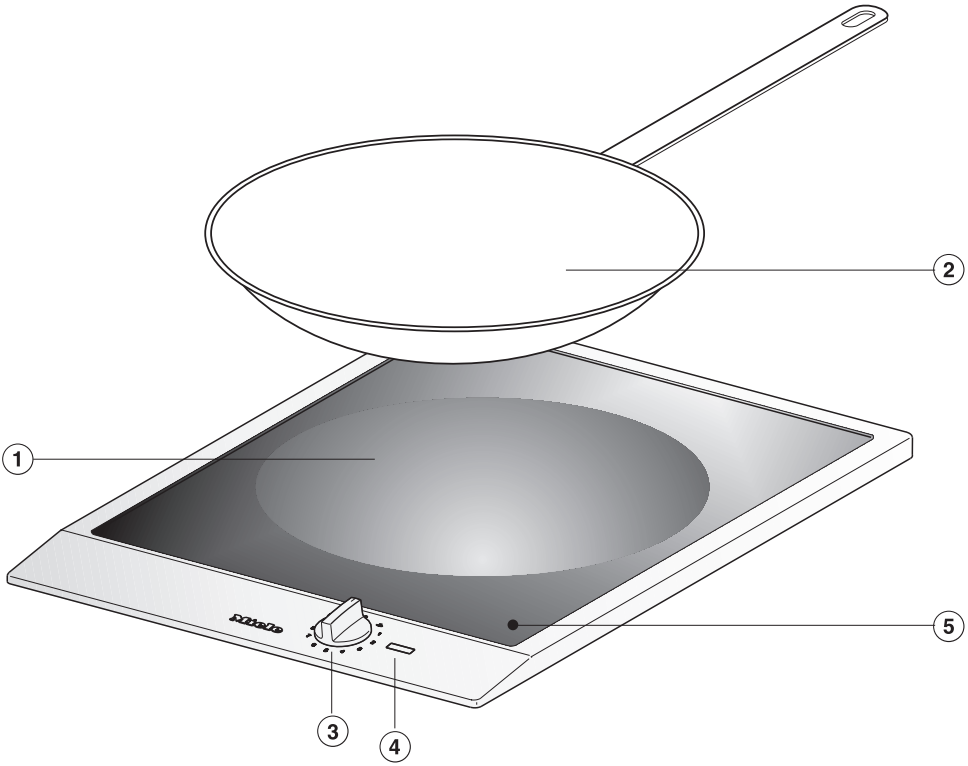
Installing the appliance 37

General installation tips 38

Electrical connection 39

After sales service, data plate 41

Guide to the appliance



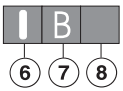
① Wok basin (∅ 300 mm)
rating: 2400 W
with Booster: 3200 W

② Wok

③ Control knob

④ Indicators

Indicators



⑥ In-operation indicator

⑦ Booster indicator

⑧ Residual heat indicator

⑤ Display

u	No wok on cooking zone, or wok unsuitable
A	Auto heat-up
F	Fault (see "Problem solving guide")
C / 0	Safety switch off (see "Safety features")
I	Booster in operation
H	Overheating protection (see "Safety features")
L	Safety lock (see "Safety features")

Accessories supplied

The wok supplied with your CombiSet appliance as well as a range of optional accessories are available to order (see "Optional accessories").

Wok

This appliance is built in accordance with current safety requirements. Improper use of the appliance can, however, present a risk of both personal injury and material damage.

To avoid the risk of accidents and damage to the appliance, please read these instructions carefully before installation and before using it for the first time. They contain important notes on the installation, safety, operation and care of the appliance.

Keep these instructions in a safe place and ensure that new users are familiar with the content. Pass them on to any future owner.

Correct application

▶ This appliance is intended for domestic use only and must be used as described in these instructions.
Any other usage is at the owner's risk and could be dangerous. The manufacturer cannot be held liable for damage resulting from incorrect or improper use or operation.

▶ This appliance is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they are supervised whilst using it, or have been given instruction concerning its use by a person responsible for their safety.

Safety with children

▶ Activate the safety lock to ensure that children cannot switch on the induction hob inadvertently.

▶ This appliance is not a toy! To avoid the risk of injury keep children well away and do not let them play with it or use the controls. They will not understand the potential dangers posed by it. They should be supervised whenever you are working in the kitchen.

▶ Older children may only use the induction wok when its operation has been clearly explained to them and they are able to use it safely, recognising the dangers of misuse.

▶ The induction wok heats up and remains hot for quite a while after it has been switched off. To safeguard against burning, keep children well away from the appliance at all times.

▶ Do not store anything which might arouse a child's interest in storage areas above or next to the appliance. Otherwise they could be tempted into climbing onto the appliance with the risk of burning themselves.

▶ Take care that children are not able to pull the wok down off the appliance. Turn the wok handle inwards away from the edge of the appliance. Danger of burning or scalding.

▶ Packaging, e.g. cling film, polystyrene and plastic wrappings, must be kept out of the reach of babies and young children. Danger of suffocation. Dispose of or recycle all packaging safely as soon as possible.

Technical safety

▶ Installation, maintenance and repairs may only be carried out by a suitably qualified and competent person in strict accordance with current national and local safety regulations. Repairs and other work by unqualified persons could be dangerous. The manufacturer cannot be held liable for unauthorised work.

▶ Before installation, check the appliance for visible signs of damage. Under no circumstances should you use it if it has been damaged. A damaged appliance is dangerous.

▶ Do not use the induction wok if the ceramic surface is cracked, chipped or damaged in any way. Switch it off immediately, and disconnect it from the mains electricity supply. Danger of electric shock.

▶ The electrical safety of this appliance can only be guaranteed when continuity is complete between it and an effective earthing system which complies with local and national safety regulations. It is most important that this basic safety requirement is present and regularly tested, and where there is any doubt, the household wiring system should be inspected by a qualified electrician. The manufacturer cannot be held liable for the consequences of an inadequate earthing system (e.g. electric shock).

▶ Before connecting the appliance to the mains supply, make sure that the rating on the data plate corresponds to the voltage and frequency of the household supply.
This data must correspond in order to avoid the risk of damage to the appliance. Consult a qualified electrician if in any doubt.

▶ Do not connect the appliance to the mains electricity supply by a multi-socket unit or an extension lead. These do not guarantee the required safety of the appliance (e.g. danger of overheating).

▶ For safety reasons, this appliance may only be used when it has been built in.

▶ This appliance may be connected via a fused plug and switched socket. If you wish to connect it to an isolator switch, or if the appliance is supplied without a plug, it must be installed and connected by a suitably qualified and competent person in strict accordance with current local and national safety regulations. The manufacturer cannot be held liable for damage caused by incorrect installation or connection.

▶ If the connection cable is damaged, it must be replaced by a suitably qualified electrician with a special connection cable of type H 05 V V-F (pvc insulated), available from the Miele Service Department.

▶ Never open the casing. Tampering with electrical connections or components and mechanical parts is highly dangerous to the user and can cause operational faults.

▶ While the appliance is under guarantee, repairs should only be undertaken by a service technician authorised by the manufacturer. Otherwise the guarantee will be invalidated.

▶ During installation, maintenance and repair work, the appliance must be disconnected from the mains electricity supply. It is only completely isolated from the electricity supply when:

– the mains fuse is disconnected,
– the screw-out fuse is removed (in countries where this is applicable),
– it is switched off at the wall socket and the plug is withdrawn from the socket, or it is switched off at the isolator.

▶ Faulty components must only be replaced by genuine Miele original spare parts. The manufacturer can only guarantee the safety of the appliance when Miele replacement parts are used.

▶ To avoid the risk of damage to the electrical cable ensure that is installed in such a way that it cannot touch any parts of the appliance which become hot.

▶ In countries where there are areas which may be subject to infestation by cockroaches or other vermin, pay particular attention to keeping the appliance and its surroundings in a clean condition at all times. Any damage caused by cockroaches or other vermin will not be covered by the guarantee.

Correct use

For people fitted with a heart pacemaker:
Please note that the area immediately surrounding the appliance is electromagnetically charged, and that this could affect a pacemaker.
If in any doubt consult the manufacturer of the pacemaker or your doctor.

▶ Only use the wok supplied with the appliance. For safety reasons, other woks should not be used: fire hazard. See "Operation - pans"

▶ The appliance gets hot when in use and remains hot for quite a while after being switched off. There is a danger of burning until the residual heat indicator goes out.

▶ For added protection, it is advisable to use heat-resistant pot holders or gloves when using the appliance. Do not let them get damp or wet, as this causes heat to transfer through the material more quickly with the risk of scalding or burning yourself.

▶ This appliance must not be set up or operated in the open air.

▶ When using an electric socket near the appliance, care should be taken that the cable of the electrical appliance does not come into contact with the hot appliance. The insulation on the cable could become damaged, giving rise to an electric shock hazard.

▶ Do not cover the appliance, e.g. with a cloth, kitchen foil, etc. This could be a fire hazard if the appliance is switched on by mistake.

▶ Do not leave the appliance unattended whilst it is in use.
A wok that has boiled dry can cause damage to the ceramic surface for which the manufacturer cannot be held liable.
Boiling fat or oil could ignite and cause a fire.

▶ If, despite this, oil or fat does catch fire, do not attempt to put out the flames with water. Use a suitable fire blanket, saucepan lid, damp towel or similar to smother the flames.

▶ Do not flambé under a cooker hood. The flames could set the cooker hood on fire.

▶ To prevent damage to items which are susceptible to magnetic fields, e.g. credit cards, diskettes, pocket calculators etc, do not leave them in the immediate vicinity of the hob.

▶ Spray canisters, aerosols and other inflammable substances should not be stored in a drawer under the hob. Cutlery inserts must be heat-resistant.

▶ Do not drop anything on the ceramic surface. Even a light object could cause damage in certain circumstances.

▶ Keep the appliance clean. Grains of salt, sugar and sand (e.g. from cleaning vegetables) can cause scratches.

▶ Do not allow either solid or liquid sugar, or pieces of plastic or aluminium foil to get onto the induction hob when it is hot. If this should occur, switch off the appliance, and carefully scrape off all the sugar, plastic or aluminium residues from the surface whilst they are still hot, using a shielded scraper blade. Take care not to burn yourself. If residues are allowed to cool before being removed, the ceramic surface will be susceptible to pitting or even cracking.
Once the residues have been removed, allow the appliance to cool down, and then clean with a suitable proprietary ceramic hob cleaner.

▶ To prevent the risk of spillages etc. burning on, remove any soiling as quickly as possible and ensure that the base of the wok is clean, dry and free of grease.

▶ If a drawer is fitted directly underneath the appliance, ensure that there is sufficient space between the drawer and its contents and the underside of the appliance in order to ensure sufficient ventilation for the appliance.

▶ Do not use the appliance as a resting place for anything else. Take particular care never to place cutlery or other metal objects on the appliance. When the appliance is switched on either deliberately or by mistake, or when there is residual heat present, there is the risk of metal objects heating up, with a danger of burning. Depending on the material, other objects left on the appliance could also melt or catch fire.
Switch the appliance off after use.

▶ Always ensure that food is sufficiently cooked or reheated. Many factors will affect the overall cooking time, including the size and quantity of the food and its temperature.
Some foods may contain micro-organisms which are only destroyed by thorough cooking at a sufficiently high temperature for long enough. Therefore, when cooking or reheating food such as poultry, it is particularly important that the food is completely cooked through. If in doubt, select a longer cooking or reheating time.

The manufacturer cannot be held liable for damage caused by non-compliance with these Warning and Safety instructions.

Disposal of the packing material

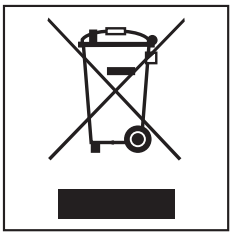
The transport and protective packing has been selected from materials which are environmentally friendly for disposal, and can normally be recycled.

Ensure that any plastic wrappings, bags, etc. are disposed of safely and kept out of the reach of babies and young children. Danger of suffocation.

Rather than just throwing these materials away, please ensure they are recycled.

Disposal of your old appliance

Electrical and electronic appliances often contain materials which, if handled or disposed of incorrectly, could be potentially hazardous to human health and to the environment. They are, however, essential for the correct functioning of your appliance. Please do not therefore dispose of it with your household waste.



Please dispose of it at your local community waste collection/recycling centre or contact your Dealer for advice. Ensure that it presents no danger to children while being stored for disposal.
It should be disconnected from the mains electricity supply by a competent person.

Please stick the extra data plate for the appliance supplied with this documentation in the space provided in the "After sales service" section of this booklet.

Cleaning for the first time

- Remove any protective wrapping and sticky labels.
- Before using for the first time, clean the appliance with a damp cloth only and then wipe dry.

Do not use washing up liquid to clean the ceramic surface as it can leave a blue sheen which may be difficult to remove.

Before using for the first time

When the induction wok is first connected, and after a power cut, all of the indicators in the display light up for approx. 1 second for testing purposes. The appliance can be used as soon as the indicators go out.

Metal components have a protective coating which may give off a slight smell when heated up for the first time. The smell and any vapours do not indicate a faulty connection or appliance, and they are not harmful to health.

The induction principle

An induction coil is located underneath the induction wok. When the appliance is switched on, this coil creates a magnetic field. This magnetic field in turn creates, or induces, current in the base of the wok on it. This heats up the base of the wok. The wok basin itself is heated up indirectly by the heat given off by the wok pan.

The appliance only works when the wok supplied is used (see "Suitable pans").

Induction heating **does not work**...

– if it is switched on without the wok in place.

– if the wok is removed from the appliance whilst it is switched on.

If this happens, U will flash in the display.

If the wok is replaced within 3 minutes, the U symbol will go out and you can continue as normal.

If the wok is not replaced, the induction wok will switch off automatically after 3 minutes. 0 and C flash alternately in the display.

To use the induction wok again, first turn the control to "0".

Take particular care never to place cutlery or other metal objects on the appliance. When the appliance is switched on either deliberately or by mistake, or when there is residual heat present, there is the risk of metal items heating up with the danger of burning.
Switch the appliance off after use.

Noises

The following noises might occur when the induction wok is in operation:

– On the higher power settings, it might buzz. This will decrease or cease altogether when the power setting is reduced.

– You might hear a clicking sound from the electronic switches, especially on lower settings.

The appliance has a cooling fan to help extend the life of the electronics. When the hob is being used intensively, this will come on and you will hear a whirring sound. The fan may continue to run after the appliance has been switched off.

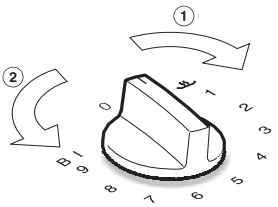
Suitable pans

Only use the wok supplied with the appliance for cooking food.
This wok is designed specifically for the appliance.

⚠ If other woks are used, there is a risk of fat or food overheating, and burning.

Switching on and off

The induction wok is switched **on** by turning the control **clockwise** ① to the power setting required, and is switched **off** by turning the control **anticlockwise** ② to "0".



Do not turn the control to "0" by turning it past BI.

When the induction wok is switched on, the in-operation indicator lights up. Once it has reached a certain temperature, the residual heat indicator also lights up.

After the appliance has been switched off, the in-operation indicator goes out.

Residual heat indicator

The residual heat indicator remains on until the induction wok is cool enough to touch.

Do not touch or place any heat sensitive objects on the induction wok while the residual heat display is still on.
Danger of burning.

Settings

Cooking process	Settings
Keeping food warm, melting chocolate	1 - 2
Warming food up	3 - 6
Stir-frying, e.g. Chinese dishes	7- 9

Auto heat-up

Continued cooking setting	Heat-up time in minutes and seconds (approx.)
1	0 : 15
2	0 : 15
3	0 : 25
4	0 : 50
5	2 : 00
6	5 : 50
7	2 : 50
8	2 : 50
9	-

When Auto heat-up has been activated, the induction wok switches on automatically at the highest setting and then switches to the continued cooking setting selected. The heat-up time depends on which continued cooking setting has been chosen (see chart).

Taking the wok off the zone whilst Auto heat-up is in operation interrupts the Auto heat-up. It will resume if the wok is placed back on the appliance within 3 minutes.

Activating Auto heat-up

- Turn the control anticlockwise as far as it will go, and hold in that position until *A* appears in the display.
- Turn the control clockwise to the continued cooking setting required.

The continued cooking setting can be changed during the first 10 seconds after Auto heat-up has been activated; after that, it cannot be changed. Changing the continued cooking setting after 10 seconds deactivates Auto heat-up.

An *A* lights up in the display during the Auto heat-up phase.

Booster function

The induction wok is equipped with a booster function which increases the power level.
If activated, the appliance will operate on power setting *9* with an extra boost of power for a period of 10 minutes.

Taking the wok off the appliance whilst the Booster is in operation interrupts the Booster. It will resume if the wok is placed back on the appliance within 3 minutes.

If the wok reaches its maximum permitted temperature before 10 minutes is up, the booster function switches off and the appliance resumes at power setting 9.
Only the wok supplied has this safety feature, which ensures that the appliance switches off when it gets too hot.

To switch on the booster function

- Turn the control past power setting 9 to BI, and then back to 9.

I appears in the display, and the **B** indicator also lights up.

After 10 minutes the appliance will automatically switch down to power setting *9*, and the **B** indicator and the *I* symbol in the display goes out.

To switch off the booster function

The booster function can be cancelled early.

- Turn the control past power setting 9 to BI; or reduce the power setting.

Lock

The induction wok is fitted with a safety lock to prevent unauthorised use, e.g. by children.

To activate the lock

- Turn the control anticlockwise as far as it will go, and hold in that position until *L* appears in the display.

Every time the control is touched after this, an *L* will show in the display for 3 seconds.

To deactivate the system lock

- Turn the control anticlockwise as far as it will go, and hold in that position until the *L* goes out, and *0* appears briefly in the display.

Safety switch-off

The induction wok is fitted with a safety switch-off feature in case you forget to switch it off yourself.

If the induction hob is heated for an unusually long period of time (see chart), and the power setting is not altered, it will switch itself off automatically.

C and *0* will flash alternately in the display.

To use the induction wok again, first turn the control to "0". The indicator light and the display will go out.

Power setting	Maximum operating time in hours
1	10
2	5
3	5
4	4
5	3
6	2
7	2
8	2
9	1

Overheating protection

The induction coil is equipped with overheating protection. Before the induction coil gets too hot, overheating protection cuts in in one of the following ways:

– If the booster function is being used it will be switched off.

– If the temperature continues to rise after the booster function is switched off, the power setting will be reduced.

– If the temperature continues to rise after the power setting has been reduced, the induction wok will switch off and *H* will appear in the display.

■ Turn the control to "0".

The induction wok can only be used again in the normal way after the *H* has gone out.

If the control is not turned back to "0", *C* and *0* will flash in the display alternately once the induction wok has cooled down sufficiently. To use the induction wok again, first turn the control to "0".

The induction coil can overheat if

– the appliance is used for too long at maximum power.

– the appliance is not well enough ventilated.

If a drawer is fitted directly underneath the hob, there must be sufficient space between the drawer and its contents and the underside of the appliance in order to ensure sufficient ventilation for the induction wok.

If the overheating protection device trips again, contact the Service department.

Miele offer a range of branded cleaning and conditioning products. See "Optional accessories".

⚠ Under no circumstances use a steam cleaning appliance to clean this appliance . The steam could attack the electrical components and cause a short circuit.
Pressurised steam could also cause permanent damage to the surface and to other components, for which the manufacturer cannot accept liability.

The appliance should be cleaned after each use. Let it cool down to room temperature.
To avoid water marks and limescale deposits, use a soft cloth to dry surfaces that have been cleaned with water.

To avoid damaging the surface of your appliance, do not use:

- cleaning agents containing soda, alaklines, ammonia, acids or chlorides,
- cleaning agents containing descaling agents,
- stain or rust removers,
- abrasive cleaning agents, e.g. powder cleaners and cream cleaners,
- solvent-based cleaning agents,
- dishwasher cleaner,
- grill and oven cleaners,
- glass cleaning agents,
- hard, abrasive brushes or sponges, e.g. pot scourers, brushes or sponges which have been previously used with abrasive cleaning agents,
- sharp pointed objects (these can damage the seal between the frame and the worktop).

Ceramic surface

Remove light soiling with a damp cloth.

Then clean the appliance with a suitable ceramic and stainless steel hob cleaner (see "Optional accessories") applied with kitchen paper or a clean cloth. Do not apply cleaner whilst the appliance is still hot, as this could result in marking. Please follow the manufacturer's instructions.

Finally, wipe the appliance with a damp cloth, then polish with a soft, dry cloth. Ensure that all cleaner residues are removed. Residues can burn onto the appliance the next time it is used, and cause damage to the ceramic surface.

Spots caused by limescale, water and aluminium residues (spots with a metalic appearance) can be removed using the ceramic and stainless steel hob cleaner.

Should any **sugar, plastic or aluminium foil** spill or fall onto the hot appliance while it is in use, first switch off the appliance. Then immediately, while the surface is still hot, use a shielded scraper blade to scrape off the sugar, plastic or aluminium foil, taking care not to burn yourself.
Allow the appliance to cool down, and then clean as described above with a suitable proprietary ceramic and stainless steel hob cleaner.

Stainless steel

The ceramic and stainless steel hob cleaner can be used to clean the frame when required (see "Optional accessories"). Apply with an even pressure following the direction of the "grain".

To help prevent re-soiling, a proprietary conditioning agent for stainless steel is recommended (see "Optional accessories").
Apply sparingly with a soft cloth.

Do not use stainless steel cleaning agents on **printed** surfaces. This would rub off the print. These areas should be only cleaned with an E-Cloth or with a solution of warm water and a little washing-up liquid applied with a soft sponge.

⚠ Installation work and repairs to electrical appliances must only be carried out by a suitably qualified and competent person in strict accordance with current local and national safety regulations (BS 7671 in the UK). Repairs and other work by unqualified persons could be dangerous. The manufacturer cannot be held liable for unauthorised work.

What to do if...

... the induction hob does not heat up

Check whether

– the safety lock is activated. If necessary, deactivate it (see "Safety lock").
– the mains fuse has been blown.
– the overheating protection mechanism has been triggered (see section "Protection from overheating").

If none of the above is the case, then turn the control to "0", and disconnect the appliance from the electricity supply for approx. 1 minute.

Reset the trip switch in the mains fuse box, and switch the appliance back on. If it still will not switch on, contact a qualified electrician or the Miele Service Department.

... U appears in the display

Check whether the empty appliance has been left switched on inadvertently.

... F and 01 flash alternately in the display.

Check whether the control is damaged or stuck.

If this is not the case, call the Miele Service Dept.

... F and a number flash alternately in the display.

Call the Service Department.

... the induction wok switches off automatically.

The safety switch-off feature or the overheating protection mechanism has been triggered (see "Safety switch-off" and "Overheating protection").

... one of the following has occurred:

– The booster has automatically switched off early.

– *C* and *0* flash alternately in the display.

The overheating protection mechanism has been triggered (see "Overheating protection").

... the food in the wok hardly heats up or does not heat up at all when the Auto heat-up function is switched on

This might be because a large quantity of food is being cooked.

Select a higher continued cooking setting.

... The cooling fan continues to run after the appliance has been switched off

This is not a fault. The fan will continue running until the appliance has cooled down. It will then switch itself off automatically.

Optional accessories

Miele branded cleaning and conditioning products are available for your appliance.

These can be ordered via the internet at www.miele-shop.com or from the Miele Customer Service Department (see back cover) or from your Miele dealer.

Wok

Wok lid

Other accessories

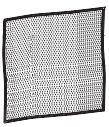
Ceramic and stainless steel hob cleaner 250 ml

Removes heavy soiling, limescale deposits and aluminium residues

Stainless steel conditioning agent 250 ml

Removes water marks, flecks and finger prints.
Helps keep the appliance looking good for longer.

E-Cloth (microfibre cloth)



Removes finger marks and light soiling.

Fit the wall units and extractor hood before fitting the appliance to avoid damaging the surface.

▶ The veneer or laminate coatings of worktops (or adjacent kitchen units) must be treated with 100 °C heat-resistant adhesive which will not dissolve or distort.
Any backmoulds must be of heat-resistant material.

▶ This appliance may only be used in mobile installations such as ships if a risk assessment of the installation has been carried out by a suitably qualified engineer.

▶ After installation, ensure that the connection cable is without hindrance and that there is no mechanical obstruction which could damage it, such as a drawer.

▶ If an interim shelf is installed under the appliance, there must be a minimum gap of 40 mm between the top of the shelf and the underside of the appliance.

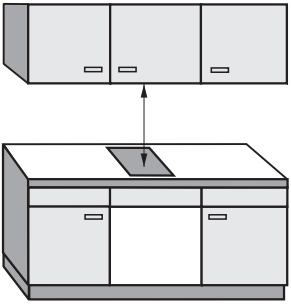
▶ This appliance must not be installed over a dishwasher, washing machine, tumble dryer, refrigerator or freezer. The high temperatures radiated by hobs could damage the appliance below.

▶ Spray canisters, aerosols and other inflammable substances should not be stored in a drawer under the hob. Cutlery inserts must be heat-resistant.

All dimensions in this instruction booklet are given in mm.

Safety instructions for installation

Safety distance above the appliance



A minimum safety distance must be maintained between the appliance and the cooker hood above it. See the cooker hood manufacturer's operating and installation instructions for details

If the manufacturer's instructions are not available for the cooker hood, a minimum safety distance of at least 760 mm must be maintained. For any flammable objects, e.g. utensil rails, wall units etc. a minimum distance of at least 760 mm must be maintained between them and the appliance below.

When two or more appliances are installed together below a cooker hood, e.g. an induction hob or wok and a gas hob combiset, which have different safety distances given in the installation instructions, you should select the greater distance of the two.

Safety distances to the sides of the appliance

Ideally the appliance should be installed with plenty of space on either side. There may be a wall at the rear and a tall unit or wall at one side. On the other side, however, no unit or divider should stand higher than the built-in appliance (see illustrations).

Due to the high temperatures radiated by the appliance, it is essential that a minimum distance of **50 mm** is maintained between the worktop cut-out and the back wall.

The minimum distance ① between the worktop cut-out and a wall or tall unit to the right or left of it is:

40 mm for CS 1212
CS 1221
CS 1234
CS 1223

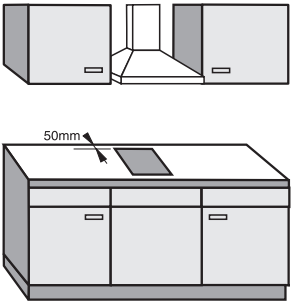
50 mm for CS 1112
CS 1122
CS 1134
CS 1326
CS 1411

100 mm for CS 1012
CS 1013

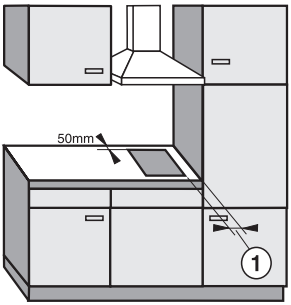
150 mm for CS 1421
CS 1312
CS 1322

200 mm for CS 1034

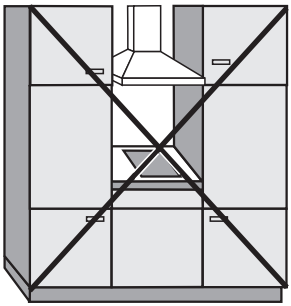
250 mm for CS 1011
CS 1018
CS 1021



Recommended



Not recommended

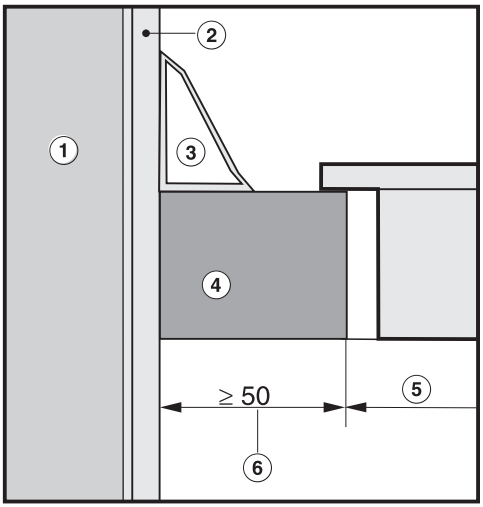


Not allowed

Safety instructions for installation

Safety distance when installing the appliance near a wall with additional niche cladding

There must be a minimum distance of 50 mm between the niche cladding and the worktop cut-out.
This distance is only necessary for niche cladding made of wood or any other combustible material. For non-combustible materials (metal, ceramic tiles or similar), this dimension can be reduced by the thickness of the niche cladding material. The materials can warp or distort when subjected to high temperatures.



① Masonry

② Niche cladding

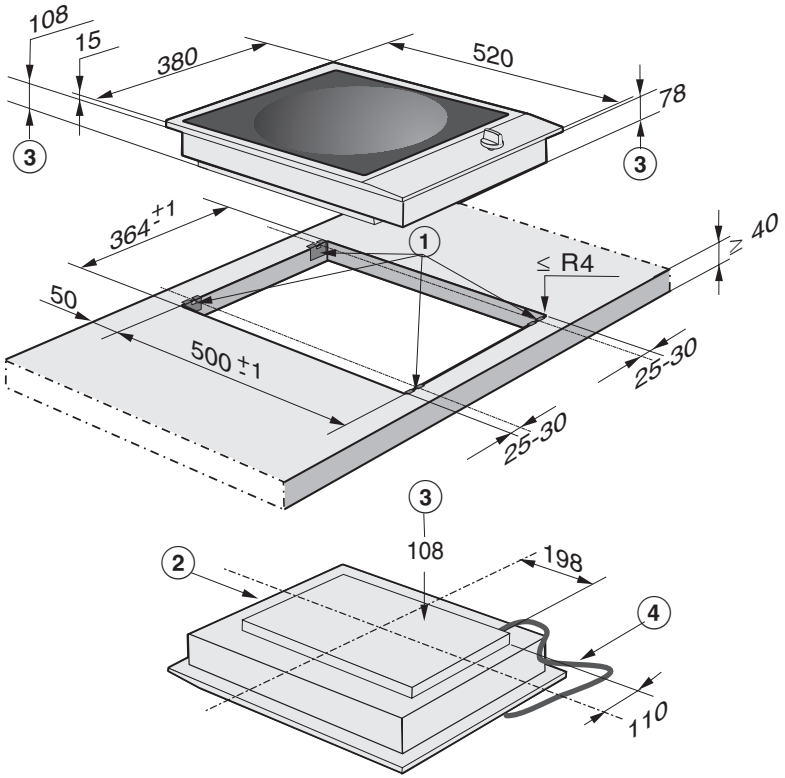
③ Backmould

④ Worktop

⑤ Worktop cut-out

⑥ Minimum distance of 50 mm

CS 1223



① Spring clamps

② Front

③ Building-in depth

④ Mains connection cable, L = 2,000 mm

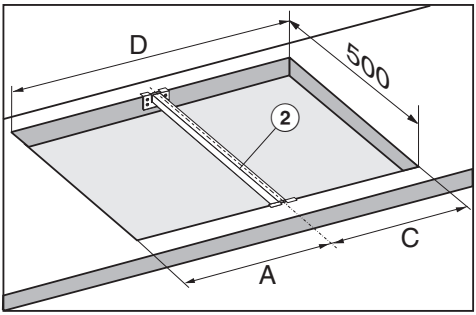
Preparing the worktop

- Make the worktop cut-out for one or more appliances as applicable. Remember to maintain a **minimum safety distance** from the **back wall**, as well as from any **tall unit or side wall** to the right or left of the appliance.
  See "Safety instructions for installation".
- Seal the cut surfaces with a suitable heat-resistant sealant to avoid swelling caused by moisture.

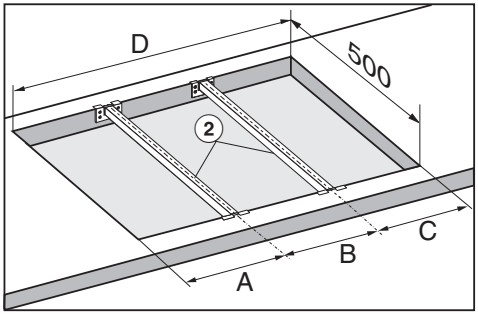
If, during installation, you find that the seals on the corners of the frame are not flush with the worktop surface, the corner radius (≤ R4) can be carefully scribed to fit.

When installing two or more appliances next to each other a spacer bar ② must be used between each one.
See "Fitting the spacer bars and support brackets".

Worktop cut-out - two appliances



Worktop cut-out - three appliances



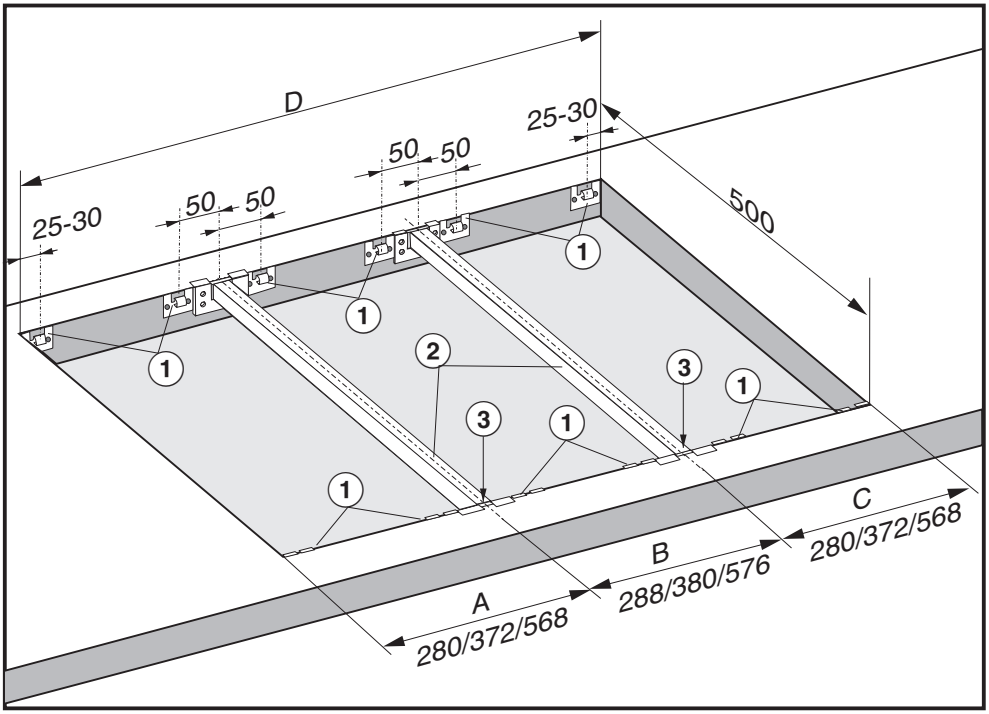
To calculate the cut-out width required:

Add up the widths of each appliance and subtract 16 mm from this figure (i. e. 8 mm is tagen off either end of the appliance run).

Number of appliances	Appliance width in mm	Worktop cut-out in mm
1	288	288 - 16 = **272**
2	288, 288	288 + 288 - 16 = **560**
2	288, 380	288 + 380 - 16 = **652**
3	288, 288, 288	288 + 288 + 288 - 16 = **940**

Installation of several appliances

Positioning the spacer bars and spring clamps



① Spring clamps

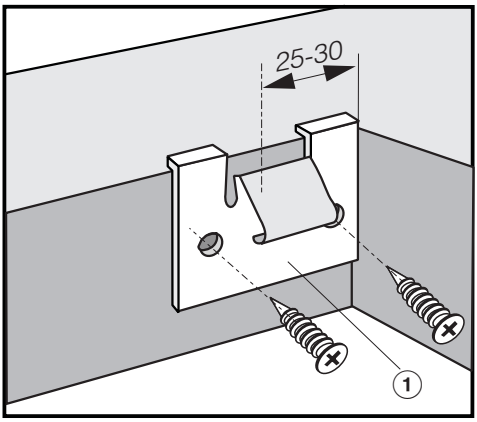
② Spacer bars

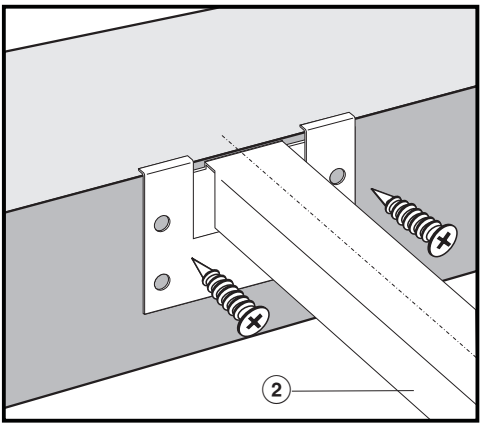
③ Gap between spacer bar and worktop

The illustration shows a worktop cut-out with spring clamps ① and spacer bars ② for 3 appliances.

An additional spacer bar is required for each additional appliance. The position for securing each additional spacer bar will depend on the width of appliance **B** (288 mm / 380 mm / 576 mm).

Wooden worktops

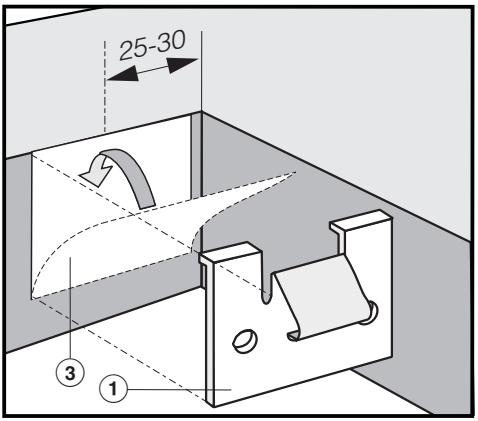


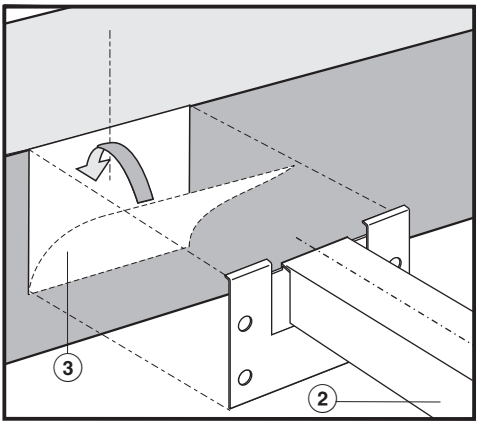


- Position the spring clamps supplied ① and spacer bars ② on the top edge of the cut-out in the positions marked.
- Secure the spring clamps and spacer bars with the 3.5 x 25 mm screws supplied.

Granite and marble worktops

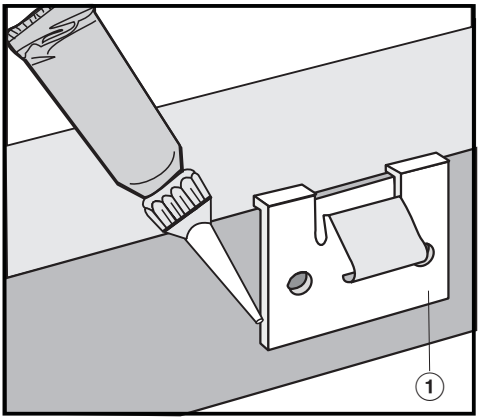
The screws are not required for granite or marble worktops.



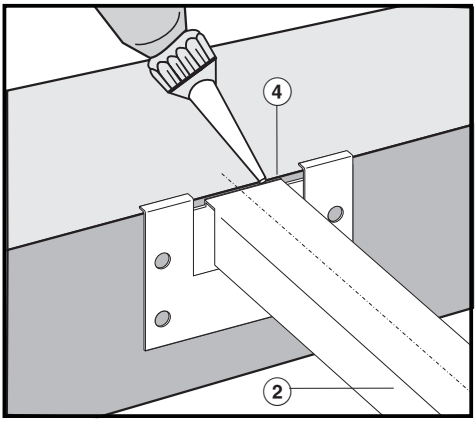


- Position and secure the spring clamps ① and spacer bars ② using strong, double-sided adhesive tape ③.

Fixing the spring clamps and spacer bars



- Coat the side edges and the lower edges of the spring clamps with silicone.



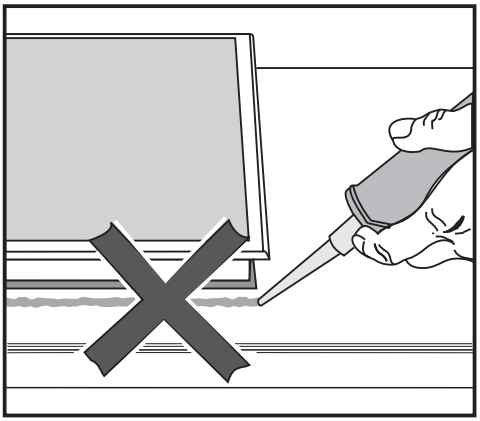
- Then fill gap ④ between the spacer bars and the worktop with silicone from the tube supplied.

Installing the appliance

- Feed the connection cable down through the cut-out.
- Then drop the front edge of the appliance into the cut-out.
- Using both hands, press down evenly on the sides of the appliance until it clicks into position. When doing this make sure that the seal under the appliance sits flush with the worktop on all sides. This is important to ensure an effective seal all round. Do not use sealant.
- Connect the appliance to the mains (see "Electrical connection").
- Check that the appliance works.

Once installed, the hob can only be lifted out using a special tool. It can also be pushed up out ofe the cut-out from below. It must be pushed up from the back first.

General installation tips



Do not use sealant between the frame of the top part of the appliance and the worktop.

This could cause difficulties if it ever needs to be taken out for servicing and possibly result in damage to the frame or the worktop.

The sealing strip under the edge of the top part of the appliance provides a sufficient seal for the worktop.

All electrical work should be carried out by a suitably qualified and competent person in strict accordance with current local and national safety regulations (BS 7671 in the UK).

If the connection cable is damaged, it must be replaced by a suitably qualified electrician with a special connection cable of type H 05 V V-F (pvc insulated), available from Miele.

Installation, repairs and other work by unqualified persons could be dangerous. The manufacturer cannot be held liable for unauthorised work.

Ensure power is not supplied to the appliance until after installation or repair work has been carried out.

The appliance must only be operated when built-in. This is to ensure that all electrical parts are shielded. Live parts must not be exposed.

Do not connect the appliance to the mains electricity supply by an extension lead. These do not guarantee the required safety of the appliance.

Please make sure that the connection data quoted on the data plate match the household mains supply.

Connection should be made via a fused plug and switched socket or a double pole fused spur connection unit, or a suitable isolator (as appropriate) which complies with national and local safety regulations and the on/off switch should be easily accessible after the appliance has been built in.

If the switch is not accessible after installation (depending on country) an additional means of disconnection must be provided for all poles.

For extra safety it is advisable to install a suitable residual current device (RCD).

When switched off there must be an all-pole contact gap of at least 3 mm in the isolator switch (including switch, fuses and relays).

Important U.K.

The appliance is supplied for connection to a 230-240 V, 50 Hz supply with a 3-core cable.

The wires in the mains lead are coloured in accordance with the following code:

Green/yellow	= earth
Blue	= neutral
Brown	= live

WARNING
THIS APPLIANCE MUST BE EARTHED

Electrical connection

Important

The electrical safety of this appliance can only be guaranteed when continuity is complete between the appliance and an effective earthing system, which complies with local and national regulations. It is most important that this basic safety requirement is present and tested regularly and if there is any doubt the electrical wiring in the home should be inspected by a qualified electrician. The manufacturer cannot be held liable for the consequences of an inadequate earthing system such as an electric shock.

The manufacturer cannot be held liable for damage which is the direct or indirect result of incorrect installation or connection.

In the event of any faults which you cannot remedy yourself, or if the appliance is under guarantee, please contact:

– Your Miele dealer, or

– the Miele Customer Contact Centre (see back cover for address).

Please note that telephone calls may be monitored and recorded to improve our service.

When contacting Miele, please quote the model and serial number of your appliance which are given on the data plate.

Space in which to stick the extra data plate supplied with the appliance. Ensure that the model number is the same as the one on the front of these instructions.

United Kingdom
Miele Co. Ltd.
Fairacres, Marcham Road
Abingdon, Oxon, OX14 1TW
Tel: (01235) 554455
Fax: (01235) 554477
Customer Contact Centre Tel: (08707) 554466
E-mail: info@miele.co.uk
Internet: www.miele.co.uk

Australia
Miele Australia Pty. Ltd.
A.C.N. 005635398
1 Gilbert Park Drive, Knoxfield, VIC 3180
Tel: (03) 9764 7130
Fax: (03) 9764 7149
Internet: www.miele.com.au

China
Miele Shanghai Rep. Office
Room 4105 - 6, 41th Floor
Plaza 66, 1266 Nan-Jing Road/ West
Shanghai 200040
Tel: +86 21 6288 4200
Fax: +86 21 6288 4100
E-mail: mieleshanghai@cn.miele.com
Internet: www.miele.cn

Hong Kong
Miele (Hong Kong) Limited
AIA Plaza, 24th Floor
18 Hysan Avenue
Causeway Bay
Tel: +852- 2610-1331
Fax: +852-2610-1013
E-mail: mielehk@miele.com.hk
Internet: www.miele.hk

Ireland
Miele Ireland Ltd.
Broomhill Road, Tallaght, Dublin 24
Tel: (01) 461 0710
Fax: (01) 461 07 97
E-Mail: info@miele.ie
Internet: www.miele.ie

New Zealand
Miele New Zealand Limited
Unit L, 10-20 Sylvia Park Road
Mt. Wellington, 1060, Auckland, NZ
Tel: 0800 264353
Fax: 0800 463453
Internet: www.miele.co.nz

South Africa
Miele (Pty) Ltd
63 Peter Place, Bryanston 2194
P.O. Box 69434, Bryanston 2021
Tel: +27 (0) 11 548-1900
Fax: +27 (0) 11 548-1935
E-mail: info@miele.co.za
Internet: www.miele.co.za

Singapore
Miele Southeast Asia
Miele Pte. Ltd.
163 Penang Road
04 - 02/03 Winsland House II
Singapore 238463
Tel: +65 6735 1191
Fax: +65 6735 1161
E-Mail: infosea@miele.com.sg
Internet: www.miele.sg

United Arab Emirates
Miele Appliances Ltd.
P.O. Box 11 47 82
Gold & Diamond Park
Sheikh Zayed Road
Building 6 / Offices Nos. 6-214 to 6-220
Dubai
Tel: +971-4-341 84 44
Fax: +971-4-341 88 52
E-Mail: info@miele.ae
Internet: www.miele.ae

Alteration rights reserved/ 2808

M.-Nr. 07 180 670 / 01

CE